



PURETÉ

BRUT NATURE

This Champagne Pureté, which is not dosed when it is disgorged, is distinguished by a stripped down authenticity. The detail and the integrity of this Champagne are as impressive as they are precise.

| | |
|-----------------|---|
| CUVÉE : | Champagne Pureté Brut nature |
| TERROIR : | Cumières |
| BLEND : | 50% Pinot Meunier, 40% Pinot Noir and 10% Chardonnay 70% from the 2013 and 30% from the 2012 harvest |
| DOSAGE REGIME : | 0 g/l |
| FORMATS : | Bottle |

WINEMAKING :

Harvested and sorted by hand. Traditional Coquard wine press. Plot-by-plot vinification in temperature-controlled enamelled steel vats; reserve wine partly kept in oak casks. Avoidance of malolactic fermentation.

TASTING :

The pure expression of the Pinot Meunier delivers fruit and fullness, with finesse and elegance provided by the other accompanying grape varieties
The perfect ripeness of the grapes gives this brut nature a spicy, iodised and smooth side that is punctuated by a pleasant freshness.

PAIRING :

An undosed Champagne always makes a perfect aperitif, but try it with a few oysters, and see how it transcends the iodine hints of the shellfish. It also combines well with newer culinary trends. Its sleek frame cries out for a cuisine that respects unadulterated flavours, without artifice. Last but not least, a perfectly mature Brie de Meaux makes a pleasant companion at the end of a meal.

PRESS REVIEWS

2019 – RVF Guide: 15/20
2019 – Bettane et Desseauve Guide: 15.5/20
December 2018 – Le Point Magazine: 16/20
2018/2019 – Tyson Stelzer Guide – Australia: 92/100
2018 – RVF Guide: 15/20
2018 – Gault Millau Guide: 16/20
2017 – Bettane & Desseauve: 15.5/20
Wine Advocate – USA: 90/10
Vinum – Germany: 17.5/20



CHAMPAGNE GEOFFROY

PROPRIÉTAIRE - RÉCOLTANT - ÉLABORATEUR



à Aÿ

